
VILLA DORA LA CRYMA CHRISTI BIANCO 'VIGNA DEL VULCANO'



Region: Campania, Italy

Appellation: La Cryma Christi del Vesuvio DOC Bianco

Grapes: 80% Caprettone e 20% Falanghina

Farming: Certified Organic

Age of vines: Planted in 1950

Altitude, Aspect & Soil Type: 250-300 M, SW Facing, Volcanic

Typical Harvest Time: Last week of September

Maceration & Fermentation: 4-5 hours on the skins, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 8 months in stainless steel, on the lees

Finishing: Fined with gum arabic, cardboard filtration, cold stabilized

Production: 15,000 bottles annually

Notes from Oliver:

Mount Vesuvius is an active volcano just east of Naples, and the organically farmed vineyards of Villa Dora are on the lower slopes of the volcano, inside the national park that surrounds it. Villa Dora began commercial wine product in 1997, when Vincenzo Ambrosio refurbished the winery and rejuvenated the estate's 70+ year old vineyards, many of which have survived the 3 latest eruptions of Mt. Vesuvius (1906, 1929 and 2945).

Campania produces some of Italy's best and most distinctive white wines, and this is a fine example: clear struck flint aroma, with hints of white peach, preserved lemon, flowers, and herbs; medium-plus weight, excellent fresh acidity, very long finish. Pair with pasta or seafood dishes, also excellent with roast chicken.